



LA ESPERANZA



TASTING NOTES

STRAWBERRY / NOUGAT / JAMMY

An exciting preview just for filter subscribers, La Esperanza is here to put a spring in your step.

From Cajamarca, Peru, this coffee was produced by Pedro Garcia Diaz. A region full of potential due to its ideal growing conditions, Diaz owns 2 hectares of land in the San Francisco village of San Jose del Alto called 'La Esperanza', which this delightful filter was named after. Although managed by his family, Diaz spends his time on the farm during the harvest season pruning and applying fertiliser to his crops. This specific lot was selectively picked, followed by a fermentation of 36 hours and finally, washed and dried on tarpaulin mats for two weeks.

Bringing out a sticky, jammy texture alongside bright strawberries and irresistible nougat, these sweet treat notes will be sure to add a sparkle to your brew.

Coffee: La Esperanza
Country: Peru
Region: Cajamarca
Producer: Pedro Garcia
Roast Level: Light
Varieties: Catuaí, Pache
Process: Washed
Altitude: 1700 MASL
Landed: February

▼ FILTER